

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN BAR AND PIANO BAR	29	0	Yes	THE HANDWASH STATION FOR EACH OF THESE BARS WAS LOCATED IN THE PANTRIES. THIS REQUIRED PASSING THROUGH NORMALLY CLOSED DOORS WITH HANDLES. <b>Handwash sink has been installed in Main Bar, swing doors being ordered for Piano bar, this in order to be able to leave the door between bar and pantry open.</b>
2	FOOD SERVICE GENERAL	20	2	No	THE FOOD CONTACT SURFACES OF OLDER EQUIPMENT SUCH AS REFRIGERATORS HAD EXPOSED WIRES, COOLING COILS AND OTHER DIFFICULT TO CLEAN FEATURES. <b>What can be done, has been improved and fixed, closed seams / gaps etc. The rest is due to old construction.</b>
3	FOOD SERVICE GENERAL	21	1	No	THE NON-FOOD CONTACT SURFACES OF THE OLDER EQUIPMENT HAD DIFFICULT TO CLEAN FEATURES SUCH AS GAPS, SEAMS AND HOLES. <b>Has been fixed, closed seams / gaps etc.</b>
4	FOOD SERVICE GENERAL	33	1	No	THE DECKS IN THE MAIN GALLEY, THE BULKHEADS AND DECKHEADS IN THE OLDER FOOD AREAS HAD OPEN SEAMS, EXPOSED WIRES AND PIPING AND OTHER DIFFICULT TO CLEAN FEATURES. <b>What can be done, has been improved and fixed, closed seams / gaps etc. The rest is due to old construction.</b>
5	MAIN GALLEY - HOT GALLEY	21	1	No	THERE WAS A DIFFICULT TO CLEAN GAP BETWEEN THE NEWLY INSTALLED STEAM KETTLE AND THE ADJACENT UNDERCOUNTER REFRIGERATION UNIT. <b>The gaps have been closed with Stainless steel angle.</b>
6	MAIN GALLEY - DISHWASH	26	3	Yes	A FEW PREVIOUSLY CLEANED CUPS AND EGG HOLDERS WERE FOUND SOILED WITH A FOOD RESIDUE. <b>Improved training- and cleaning routines.</b>
7	MAIN GALLEY - POTWASH	22	0	No	THE POT WASH AREAS HAS BEEN CONVERTED INTO A CLEAN POT STORAGE AREA WITH ONLY THE SANITIZE SINK REMAINING BUT NOT BEING USED. POT SCRUBBING IS DONE IN THE DISHWASH AREA BUT THERE IS ONLY AN OVERHEAD SPRAY AND NO SINK. THEN THE POTS AND PANS ARE RUN THROUGH THE DISHWASHING MACHINE TO COMPLETE THE WASHING AND SANITIZING OF <b>Dry Dock project fall 2004.</b>
8	POTABLE WATER	08	0	No	THE SHIP DOES HAVE REDUCE PRESSURE BACKFLOW ASSEMBLIES FOR THE INTERNATIONAL SHORE CONNECTIONS; HOWEVER, THEY ARE NOT PERMANENTLY INSTALLED ON THE LINES. <b>Checking with DNV to get approval for best solution, back flow preventers will be permanently installed.</b>
9	MAIN GALLEY - CLEAN STORAGE AREA	28	0	No	CLEAN POTS AND TONGS WERE NOTED HANGING IN CONTACT WITH THE BULKHEAD. <b>Have installed new racks for hanging tongs etc.</b>
10	PROVISIONS - DRY STORES	15	0	Yes	A FEW CANS WERE NOTED WITH MINOR DENTS. THERE WAS ONE CAN THAT HAD A SEVERE DENT IN THE SIDE OF THE CAN. <b>Dented can removed, better monitoring routines in place.</b>
11	MAIN GALLEY - DISHWASH MACHINE	22	0	No	THE SHORT WAS NOT PLACE IN-BETWEEN THE FINAL RINSE CYCLE ON THE HOT WATER SANITIZING CYCLE. <b>Short rearranged, utilities instructed in how shorts are to be placed.</b>
12	MAIN GALLEY - DISHWASH	22	0	No	THE FINAL SANITIZING SPRAY NOZZLES HAD AN ERRATIC SPRAY PATTERN. <b>Has been fixed.</b>
13	POTABLE WATER - POOP DECK	08	0	No	THERE WAS A HOSE WITH A NOZZLE ATTACHED TO A DECK TAP THAT DIDN'T HAVE THE APPROPRIATE BACKFLOW PREVENTER INSTALLED. <b>New correct type of back flow preventers installed both on Poop deck and deck 3 fwd.</b>

**DRAFT COPY**

SeaDREAM I

3/9/2003

**DETAILS OF INSPECTION VIOLATIONS**

<b>NO.</b>	<b>LOCATION</b>	<b>REF.</b>	<b>POINTS</b>	<b>CRITICAL</b>	<b>DESCRIPTION</b>
14	<b>CREW MESS</b>	22	0	No	THE SANITIZING SOLUTION IN THE BUCKET WAS DIRTY. <b>Routines improved.</b>
15	<b>CREW MESS</b>	21	1	No	THE INTERIOR SPACE OF THE VITALITY JUICE MACHINE WAS DIFFICULT TO CLEAN DUE TO EXPOSED PIPING AND WIRING. <b>Checking with vendor regarding new machine.</b>
16	<b>INTERGRADED PEST MANAGEMENT</b>	40	0	No	THE LOGS INDICATE THAT NIGHTLY MONITORING IS BEING PERFORMED; HOWEVER, THE PLAN DID NOT MENTION IT. THE LOGS WOULD ALSO INDICATE THAT THE EFFECTIVENESS OF THE PESTICIDES WOULD BE EVALUATED, BUT THE PLAN DID NOT MENTION THIS. <b>IPM plan has been updated.</b>
17	<b>MEDICAL</b>	02	0	No	THERE NEEDS TO BE SOME DOCUMENTATION THAT INDICATES CREW MEMBERS ARE ISOLATED FOR 72 HOURS WHEN THEY ARE DIAGNOSED WITH A GASTROINTESTINAL ILLNESS. <b>Implemented new log for recording isolation of guests / crew in case of gastrointestinal illness.</b>
18	<b>CORRECTIVE ACTION STATEMENT</b>	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.  PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV  USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .



